

## **STATEMENT OF CORRECTIVE ACTION**

**Dear Sir!**

**This is the summary of the actions taken/will be taken to correct all of the deficiencies noted during the inspection of ASUKA in port of New York on 06/15 2002.**

### **1. Gastrointestinal Illness Reporting**

GI Report exceeded 30 hours prior to arrival in NYC.

Report was correct for number of passengers and crew with symptoms for 15 days prior to first U.S. port, but submission indicated voyage embarkation date was 04/05/2002. Passenger and crew illnesses were not included in this report for the first 54 days, but were accurately shown in medical records.

- **CORRECTIVE ACTION TAKEN:**
- **We are aware of correct reporting procedure and will take better care in the future. The error occurred due to the Computer problem.**

### **2. Potable Water System**

Halogen analyzer chart was a strip chart recorder. Charts were not changed daily. Charts had a recording period of 30 days.

[Recommend requesting a variance from VSP for these with submission of standard operating procedure that provides equal public health protection with VSP manual requirements. Note this item will be deducted on next inspection unless chart recorder is changed or a variance has been approved.]

- **CORRECTIVE ACTION TAKEN:**
- **We will request variance from VSP for these with submission of standard operating procedure that provides equal public health protection with VSP manual requirements.**

### **3. Potable Water System**

The reduced pressure backflow preventer between the technical water system and the fresh/ potable system had a by-pass connection with a hand valve. Same situation was noted between whirlpool spa make up line and potable water system. Similar situation was noted on last inspection report in connection with the sprinkler system, which has been corrected.

- **CORRECTIVE ACTION TAKEN:**
- **These hand valve s will be removed at next dry dock which is scheduled on mid. January 2003.**

### **4. Potable Water System**

Leaking atmospheric backflow preventers were found at a water fountain [which actually did not need a backflow preventer], and a bar pre-wash spray hose.

International shore connection did not have a reduced pressure type backflow preventer installed.

Measured pressures on both sides of the reduced pressure type backflow preventer valve tests were not being recorded in the test records that were maintained on the vessel.

Ensure all backflow preventers that have test valves, for example those attached to the pulpers, are tested.

- **CORRECTIVE ACTION TAKEN:**
- **Leaking atmospheric backflow preventer at the bar pre-wash spray hose was replaced.**  
**Leaking atmospheric backflow preventer at the water fountain was removed.**  
**The reduced pressure type backflow preventer will be installed at international shore connection.**  
**We are recording test results in accordance with instruction of test kit “WATTS TK-9A”. We will get test record sample form CDC and record properly.**

## **5. Whirlpool Spas / Swimming Pool**

It was noted prior to U.S. portion of the voyage; whirlpool spas were being maintained at about 1.0 PPM free chlorine residual. Today's inspection showed >5.0 PPM, which is suitable disinfection for controlling legionella

- **CORRECTIVE ACTION TAKEN:**
- **We will maintain proper free chlorine residual in U.S. water.**

## **6. Whirlpool Spas/ Swimming Pool**

A boat hook was noted at the pool instead of a shepherd's hook..

- **CORRECTIVE ACTION TAKEN:**
- **The boat hook will be replaced with the shepherd's hook .**

## **7. Lido Café**

Vessel's time as a public health control for potentially hazardous food was not specific to show when temperature control is discontinued and the time starts for control.

- **CORRECTIVE ACTION TAKEN:**
- **The proper procedure with flow charts already implemented. Verbal and written explanation was given to the crew members.**

## **8. Bars**

Several service area hand washing sinks did not have hot water installed. Piano Bar pantry did not have a hand washing sink installed.

- **CORRECTIVE ACTION TAKEN:**
- **During last docking period 2002 several hand washing sinks were equipped with hot and cold water. We are planning to do the same with remaining hand washing sinks on Asuka.**
- **Also the Piano Bar pantry area will be equipped with hand washing sink.**

## **9. Dining Room-Waiter Stations**

Sections of the laminate were damaged. Raw wood was noted in the cabinets.

- **CORRECTIVE ACTION TAKEN:**
- **The top cutlery drawers are already lined with Stainless sheets. We will continue to do the same with lower and bottom shelves. Presently the damaged laminate was replaced.**

## **10. Cleaning Locker**

The mop was stored in the bucket in the cleaning locker.

- **CORRECTIVE ACTION TAKEN:**
- **The mops are stored properly after use and crew given proper instructions.**

## **11. Service Bar-Main Galley**

A direct connection was noted at the drain line for refrigeration unit 20.

- **CORRECTIVE ACTION TAKEN:**
- **Indirect connection will be created in the next docking period.**

## **12. Service Bar-Main Galley**

Raw wood was noted in the wine bottle storage cabinet.

- **CORRECTIVE ACTION TAKEN:**
- **All wooden shelves on Asuka will be replaced continuously with SS or hard durable plastic.**

## **13. Coffee/ Tea Station**

Clean items were stored in a soiled drawer. Masking tape was stored in a drawer with utensils.

- **CORRECTIVE ACTION TAKEN:**
- **Already reorganized and instructions given to the crew.**

## **14. Cold Galley**

The deck next to refrigeration unit 22 was wet and soiled with mold.

- **CORRECTIVE ACTION TAKEN:**

- **The creation off mold is in direct connection with discharge to the deck directly. We will promptly address that problem in Main Galley and corrected. However the mold near the unit 22 was cleaned andsanitized**

## **15. Food Service General**

The drain lines for several refrigeration units were directed to the deck. This resulted in mold growth in several areas.

- **CORRECTIVE ACTION TAKEN:**
- **As I stated above the problem is under study of our technical team and it will be addressed in next docking period. .**

## **16. Cold Galley**

A container of salt was not labeled. A small plastic spoon was stored in the salt with the handle in contact with the food.

- **CORRECTIVE ACTION TAKEN:**
- **The salt container was labeled and spoon removed. Galley crew attended a class on proper labeling. And written instruction given to the crew.**

## **17. Main Galley-Dishwasher/ Glass wash**

The hand wash sink was out of order. The nearest sink was more than 25 feet from this area.

- **CORRECTIVE ACTION TAKEN:**
- **The said hand wash sink had a broken Electronic Sensor for start and stop flow. It is already repaired after receiving the spare part.**

## ● **Main Galley-Dish wash/ Glass wash**

The final rinse pressures at the glass wash and dish-wash units were out of the manufacturer 's recommended range. The left nozzle of the final rinse arm in the dish wash unit was not spraying.

- **CORRECTIVE ACTION TAKEN:**
- **The final rinse pressure at the glass and dish washer is adjusted to the manufacturers recommended range 15to 25 psi. The left nozzle of the final rinse arm in dish wash unit was repaired.**

## **19. Rice Cooking Area**

Corrosion was noted in the bottom of the rice cooker near the drain area.

- **CORRECTIVE ACTION TAKEN:**
- **The Rice washer will be replaced with new one.**

## **20. Rice Cooker Area**

A few rice cooker pan inserts were not drained after cleaning.

- **CORRECTIVE ACTION TAKEN:**

- Proper procedure off washing, sanitizing and air drying explained and implemented. Better monitoring and training will be conducted on regular basis.

## 21. Hot Galley

The seam and gap between the fryers were soiled with food residue.

- **CORRECTIVE ACTION TAKEN:**
- The seams and gaps between fryers are cleaned and sanitized. (We will try to get some removable strips to cover that area.).

## ● Bakery/ Pastry

The utility lines behind the oven were dust laden.

- **CORRECTIVE ACTION TAKEN:**
- Cleaned immediately and crew given a written and verbal examination. Better monitoring and training will be implemented in the future.

## 23. Crew Galley

The fill lines for the soup kettles were not provided with backflow protection devices.

- **CORRECTIVE ACTION TAKEN:**
- The filling lines are already equipped with back flow devices.

## 24. Butcher Shop

The mount for the tenderloin chute was soiled with food residue.

- **CORRECTIVE ACTION TAKEN:**
- Cleaned and sanitized. Importance off sanitation stressed the related crew and written instruction given. We will monitor and do better training.

## 25. Provisions-Freezer 3

Food containers were noted on the deck.

- **CORRECTIVE ACTION TAKEN:**
- We have loaded two 40 foot containers just before inspection; therefore the store room area was not in perfect shape. However the 4 plastic containers were removed from the freezer floor and stored on the freezer pallet Better training of provision crew will be done.

## ● 6. Provisions

The pallets were situated and sized whereby the same pallets used to store food were also walked on.

- **CORRECTIVE ACTION TAKEN:**
- Temporary reorganization has been done. We are trying to replace all pallets in the main store room with appropriate ones.

## 27. Provisions

The design of the pallets makes them difficult to clean.

- **CORRECTIVE ACTION TAKEN:**
- **As stated above we will purchase the pallets off appropriate design.**

## **28. Provisions**

The pallets throughout were soiled.

### **CORRECTIVE ACTION TAKEN:**

- **We are cleaning the pallets now on day to day basis. They have to be taken out to the open deck and washed with high pressure machines.**

## **29. Crew Mess**

The plate in the microwave oven was badly chipped.

- **CORRECTIVE ACTION TAKEN:**
- **Replaced with new micro wave oven already.**

## **30. Crew Mess**

A touch pad button was missing on the microwave. An exposed circuit was noted in this area.

- **CORRECTIVE ACTION TAKEN:**
- **The new microwave oven already installed.**

## ● **. Crew Mess**

The vinyl deck covering in this area was curled and damaged. The area around the damage was soiled.

- **CORRECTIVE ACTION TAKEN:**
- **Presently under study. We are planning to replace the flooring under the bequipment with hard flooring like epoxy paint or Cereamic tiles.**

## **32. Food Service General**

Shell eggs were used to prepare mayonnaise that was to be used in the Caesar salad dressing. According to the staff the eggs were salmonella free but no documentation was provided.

- **CORRECTIVE ACTION TAKEN:**
- **It is correct that we used Salmonella free eggs and it is also correct that we had no documentation from supplier. In the future we will provide documentation or use exclusively sterilized eggs.**

## **33. Food Service General**

The decks were difficult to clean due to chipped/ damaged tiles, recessed grout, missing coving, and rough patches. The deck was soiled under the fryers, and in several other areas.

The bulkheads, and deck heads were difficult to clean due to loose/ missing profile strips, slotted fasteners, gaps, and attached equipment.

- **CORRECTIVE ACTION TAKEN:**
- Soiled areas were cleaned immediately.
- It will be repaired in the next docking period as much as possible. Presently we shall keep in good repair and better cleaning.

### **34. Food Service General**

The non-food contact surfaces of equipment were difficult to clean due to gaps, exposed wires/ coils, and open seams.

- **CORRECTIVE ACTION TAKEN:**
- Asuka was not constructed according to the USPH standards but we are trying very hard to comply with regulations as much as possible. The progress in modification is very visible since our first inspection in 1996. We are committed to improve and will continue to improve gradually depending on time and budget. Presently we shall try harder to keep inaccessible areas in good repair and very clean.

### **35. Food Service General**

The food contact surfaces of equipment were difficult to clean due to gaps, open seams, exposed coils/ wires, and corrosion.

- **CORRECTIVE ACTION TAKEN:**
- Same criteria like item 34.

**End of report**